

# INTERESTED IN A SUMMER JOB IN THE AZORES?



Street view from the front of the Oceanic® building in the city of Horta, Azores.

Oceanic® is hiring **kitchen staff, waiters/servers**  
and **bartenders** for the 2025 season.

## WHAT WE OFFER

Monthly base salaries (full-time: 40 hrs per week): 950€ -1,500€ based on experience

Part-time and early evening shifts also available

Food subsidy/allowance (worth +/- 120€ per month)

Staff discounts on selected 'in house' food and drinks

Tips equally divided between all staff

Max. hour shifts of 6.5h (Monday to Saturday)

Training for entry level and semi experienced applicants

## CORE VALUES AT OCEANIC®

- Improving social, language and communication skills
- Improving table service and staff to customer engagement skills
- Improving organisational, time management and efficiency skills
- Improving problem solving and handling of specific customer request
- Maintaining positive and supportive attitude amongst team members
- Maintaining health & safety practices
- Improving food and drink preparation skills
- Improving preparation and serving of cocktails (mixology)
- Improving understanding of kitchen essential tasks and workflow
- Improving stock maintenance, storage and management
- Improving the understanding of modern POS payments systems
- Good representation of Oceanic's quality standards and expectations
- Knowledge and promotion of the [Oceanic® Project](#) mission and goals

# AVAILABLE JOB POSITIONS

## CHEFS/COOKS

- Food preparation, grilling, cooking and seasoning.

Planning and adaptation of menus that align with Oceanic's style.

- Kitchen management and organization of workstations, control of cooking times, and coordination with the team.

- Ensuring food safety and compliance with HACCP regulations.

- Proper storage of ingredients, monitoring of expiry dates, and verification of food quality.

- Safe operation and efficient use of ovens, fryers, and other kitchen equipment.

- Understanding and monitoring of production cost.

- Keeping up with food orders.

- Supervision of the quality of dishes during preparation and presentation.

- Instructing and overseeing of the activities of cooks and kitchen staff.

- Regular inspection of equipment and work stations to ensure compliance with established standards.

## KITCHEN STAFF

- Food preparation, making of sauces, seasoning, cooking, grilling and dish preparation based on the Chef's instructions.

- Controlling of cooking times in coordination with the team.

- Maintaining health and safety cleaning standards, food preparation areas, and dining service areas, as well as washing glassware, dishes and polishing cutlery.

- Properly storing of ingredients, and monitoring expiry dates.

- Efficient and safe operation of grills, ovens, fryers, and other kitchen equipment.

## KITCHEN PORTER & GLASS COLLECTOR

- Collection of empty glasses and dishes from all areas and ensuring the venue remains tidy and presentable at all times.

- Support the kitchen team whenever possible by maintaining organisation and cleanliness.

- Assist with washing dishes and utensils, disposing of waste properly, and ensuring kitchen surfaces and floors are kept clean.

## BARTENDERS

- Takes customer orders at the counter or at tables.

- Has technical knowledge of measuring doses, using bar tools such as shakers and strainers.

- Prepares both classic and modern cocktail recipes.

- Possesses expertise in ingredients, flavour combinations, and seasonal trends.

- Excels in cocktail decoration and the visual presentation of drinks.

- Manages stock and inventory, ensuring the necessary ingredients and utensils.

- Cleans and washes used glasses, as well as properly sanitizes bar service areas and equipment.

- Operates specific equipment such as coffee machines, ice makers, refrigeration units, and beverage dispensers.

- Checks customer age to ensure alcohol is not served to minors.

## WAITERS/SERVERS

- Correct cleaning and setting of tables. Correct handling, carrying, serving and presentation of products.

- A thorough knowledge of food and drinks menus, ingredients and preparation processes/procedures? in order to help customers make informed choices.

- Taking and registering orders using modern POS (point of sale) systems. Assisting with the payment processing and management of transactions.

- Monitoring, awareness, management and communication with clients in waiting.

- Ethical and appropriate application of sales techniques such as upselling or suggesting additional relevant products

- Professional, appropriate problem solving of customer issues or dissatisfaction.

## HOST

- Management of reservations, welcoming and seating of guests promptly and efficiently.

- Coordinate and prioritise seating of guests in waiting.

- Provision of information regarding possible wait times and ordering procedures

- Communicate with the team regarding new arrivals or special requests.

# ABOUT OCEANIC®

Oceanic® is located in a group of historic buildings located immediately in front of and overlooking the main entrance to Horta Marina on the Island of Faial in the Azores.

Oceanic® is much more than just a cafe/bar or restaurant this welcoming and thematic space serves as a hub and a meeting place for mariners, scientists, educators, naturalists, artists and writers sharing an appreciation and respect for oceanic marine life.

Oceanic® is a space for sharing, connecting, learning, and bringing together the community and all its visitors through a shared respect for the ocean.

Whether savouring a local drink, enjoying a local dish, - Oceanic® is the perfect place that inspires and celebrates ocean culture, nature, and sustainability. Oceanic® frequently hosts live music events during the summer.

Oceanic® is a **dynamic, vibrant and safe space** that creates **lifelong memories** for those who visit.



View from the inside of the Oceanic® Cafe in the city of Horta, Azores.

# SUBMIT YOUR APPLICATION

We are accepting applications from experienced and entry level candidates.

Please send your CV, including **your name, age, location,** and **level of experience** for any of the available positions to:

Luís Riscado (Gerente Oceanic): [oceanicbarazores@gmail.com](mailto:oceanicbarazores@gmail.com)

Margarida Gonçalves (Administrativa): [margarida@oceanic-centre.com](mailto:margarida@oceanic-centre.com)

or via WhatsApp: +351 96 615 17 62



Team members at the Oceanic® Cafe in 2024.

## COLABORATIONS & PARTNERSHIPS

We are interested in collaborating with local and international schools to provide training and work experience opportunities in the Azores.

Work at Oceanic® • **Recruitment Conditions and Responsibilities**

For more information visit [oceanic-cafe.com](http://oceanic-cafe.com)